

SATURDAY LAST DAY FOR STRAWS
MAKE IT A
STETSON FOR SUNDAY



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MOUSE
TANS

—ARE THE FAVORITE COLORS
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IT PROBABLY VARIES

It was an American tourist's first visit to Edinburgh, and he made numerous inquiries of an old native of the town regarding places of interest. After the old man had satisfied his thirst for knowledge in regard to things romantic and historic, he inquired: "Say, when do you have summer in this old town?"

ON THE LAWYER

For the fourth time the corporation lawyer conducting the cross-examination led around to the accident. "You say that after the street car passed, the man was seen lying on the ground with his scalp bleeding. Did the car hit him?" "Naw!" exploded the exasperated witness. "The conductor leaned out and bit him as he went by."

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H.F. Schmidt, Prop.

FRESH FISH
Wednesday, Thursday and Friday

WIFE SAVERS BY **MRS. MARY MORTON**

A modern bobbed-haired young woman was traveling, and found when dressing that she had forgotten the shoe buttoner. Having no hairpins (that old-time woman's universal tool), she tried the efficacy of a safety pin, and found it a good substitute. A woman usually carries a safety pin with her on her journeyings, so it is well to know its versatility.

Potato Cheese Puff—Take three cups mashed potatoes, one-half cup hot milk, one-fourth pound pimento cheese, two egg yolks, two egg whites. Salt and pepper to season. Cut cheese in pieces and melt in hot milk. When smooth and creamy, beat into the mashed potatoes with the egg yolks. Season to taste. Fold in the stiffly beaten egg yolks, pour into a well greased baking dish, and bake in a hot oven until firm and brown.

NEW HOUSEHOLD DEVICES
One of the new inventions for the kitchen is a novel tea kettle with a removable spout. It is easy to keep clean, and the spout is equipped with a strainer.

A new sanitary kitchen table combines drawers for utensils, a sliding bread board, a towel rack, an adjustable seat, and a refuse pail.

A new wooden dress support has a padded spring placed above it which grips the garment firmly and holds it in shape.

Four square pots of aluminum that fit into one another may be used to cook an entire meal over one burner. The inventor claims their use will result in a 75 per cent saving of gas.

Stuffed Potatoes—Select medium-sized potatoes and bake in oven until well done. Remove from oven and with a paring knife cut a slice off the top. With a spoon scrape out the pulp and mash, adding salt, pepper, and butter to season and about one tablespoon of milk for each potato. Fill the empty shells with this mixture, trying not to pack in too much. Sprinkle bits of yellow cheese over the top, and when ready to serve reheat in a hot oven. This not only melts the cheese but browns the tops. If you have a broiler on your oven use that for quick work. Serve immediately.

Lining small mats with either new or old carpet will prevent them from slipping from their proper places.

Sunday Morning Hot Bread—Take two eggs, six tablespoons sugar, five tablespoons melted shortening, one-half cup milk, two cups pastry flour, one-half teaspoon salt, four teaspoons baking powder. Beat the eggs until light, add sugar gradually, beating meanwhile, add the melted shortening. Sift flour once, measure, add baking powder and salt and sift again. Add alternately with the milk to the first mixture. Turn into a greased pan. Brush top of dough with melted butter and sprinkle with the following: three tablespoons fine bread crumbs, three tablespoons sugar, one teaspoon cinnamon. Bake in a moderate oven. One-half of this quantity is sufficient for two. The last mixture may be made and kept on hand for some time.

The suggestions printed in this column have all been found useful by some housewives at some time. Some of them may not suit your particular case for various reasons, but may be very helpful to your neighbor. One young mother found the following idea practical. Others may do the same:

Take a piece of canvas or strong ticking the width of your bath tub, adding eight inches extra for hems. Hem along top and bottom, making hem wide enough to run a lath through. Make four hooks out of strong wire, or buy four large ones at the hardware store, and fasten into the corners of the canvas. Slip the hooks over the lip of the bath tub on the one side and stretch across and hook onto the lip of the bath tub on the other side. This makes a convenient place to dress baby and will not slip or come off unless you wish to unhook it. It is easily laundered by slipping out the laths.

Best Cups with Horseradish Sauce—Choose well shaped beets. Cook in boiling water until tender, rub off skins and remove centers to form cups. Shave thin two cups cabbage, boil rapidly ten minutes in well salted water, add a little sugar and vinegar and a teaspoon of fresh grated horseradish, pile in beet cups and top with parsley.

WASH DAY TIME SAVER
Shaving laundry soap three or four bars at a time on the slow cutter, then putting it away in a pasteboard box, saves much time on wash day, is easier than shaving it off with a knife, cheaper than soap flakes and juts as satisfactory for washing machines.

Baked Stuffed Tomatoes—Cut a slice from the tops of tomatoes, hollow out most of the pulp and to this add bread crumbs, a little grated lemon rind, one tablespoon grated onion, same of chopped parsley, and a seasoning of celery salt and pepper to taste. Six tomatoes require about two cups of bread crumbs. Fill each hollow in the tomatoes with this dressing and put a teaspoon of butter on top of each. Replace slice which was cut out and bake from twenty to thirty minutes in moderate oven.

Soled Chocolate—Melt one and one-half squares of chocolate over hot water. Add two cups water, one-half cup sugar, one-half teaspoon salt, and cook until a smooth syrup is formed. Add four cups of milk, previously heated in double boiler. Beat thoroughly with egg beater. Set in refrigerator and chill thoroughly before serving. This is most excellent beverage but a drink of high food value.

Non-inflammable grease remover will remove grease stains from wallpaper. Touch the spot lightly with the cleaner, but do not rub. The spots will disappear with no injury to the paper.

Creamed Carrots—Two cups of diced carrots, one-half teaspoon of salt, few grains of pepper, two cups of boiling water, two tablespoons of butter. Dice the carrots and boil them in slightly salted water until tender. As the water boils off add the butter, two heaping tablespoons of flour, and stir until a beautiful brown, then add about four tablespoons of heavy cream. Serve immediately. The carrots can be creamed also by boiling in salt water, and when tender reheating in a sauce made of two tablespoons of butter, two tablespoons of flour, a pinch of salt, a few grains of pepper and a cup of milk.

When there is a question of choosing what to have for either luncheon or dinner the housewife will make no mistake if she plans to give her family vegetables, both raw and cooked, serving two at dinner and one or two, as she chooses, for luncheon. Vegetables are rich in vitamins and mineral salts, both necessary to good health, and also have the advantage over other foods in being easily and quickly cooked. This is the time of year when plenty of fresh vegetables are offered on the market, so that there may be variety as well in the selection of food for all meals.

Peach Float—Peel and slice ripe peaches until you have enough to fill four cups. Mash them with a spoon in a colander, saving all the juice. Sweeten this to taste. Whip stiff a cupful of cream and add the sweetened juice. Beat to a standard meringue the whites

of three eggs with three tablespoons powdered sugar and stir into it lightly the mashed peaches. Turn the cream into a glass dish, heap the meringue by the spoonful on top of the cream, and serve very cold. The dish may be lined with lady fingers or sliced sponge cake if you wish.

WASH CLOTHS
If crash towels wear out in the middle, use the ends for wash cloths, finishing the edges with buttonhole stitching or narrow crocheted scallops. Ravages of moths on woolen clothing, today, are corrected by shops that take matching pieces of material, ravel them and weave in the spots so that they are scarcely discernible and the garment need not be discarded. Home mending, even the finest, can hardly compete with this new method, which is not unduly expensive, considering the work.

Stuffed Green Peppers—Four medium-sized peppers, one cup bread crumbs, one-quarter cup nut meats, tomato juice, water or milk, one-half teaspoon butter. Remove top from peppers. Take out seeds and the white partitions. Parboil fifteen minutes. Drain. Mix bread crumbs, nuts, butter, salt and liquid. It will take about one-third cup, depending on the dryness of the bread crumbs. Fill peppers with stuffing and bake fifteen or twenty minutes in moderate oven.

If you renew your window shades and have light linen ones on your windows, don't throw the old cloth away. Wash and bleach it, and you will have a durable cloth for tea towels.

Currant Roll—Make a baking powder biscuit dough. Roll to about one-fourth inch thickness. Brush with melted butter; sprinkle with sugar, cinnamon and English currents. Roll like a jelly roll, cut off slices and bake in a hot oven about fifteen to twenty minutes.

Card table covers of heavy linen, hand-decorated in colors, have the added merit of not fading. The designs are most attractive.

Corn à la Southern—Take one can or fresh corn, two eggs, one teaspoon salt, one tablespoon sugar, one-eighth teaspoon pepper, two cups milk. Mix ingredients in order given. Put in buttered baking dish and bake in slow oven until firm.

Cover up all scratches on walnut or fumed oak furniture by painting the spots with a small amount of iodine to restore color in the wood, after which they may be polished in the usual way.

Twenty-Minute Cabbage—Have cabbage washed and cut up in pieces, one slice from the head of cabbage. Put in boiling water and cook for twenty minutes. Take off and serve with salt and butter. This vegetable should be given more attention on our tables. Cooked in this manner it is easily digested and is roughage.

One is often annoyed by the electric iron cord getting in one's way when ironing. One woman solved the problem for herself, and at the same time found a new way to use old inner tubes. She says: "I cut a long strip of rubber from an old inner tube, about a quarter of an inch wide and widened at the ends. I put a slit in each end and fastened one end to the iron cord and the other at a convenient height to hold the cord out of the way. The rubber will allow the iron to be used anywhere on the ironing board. From the same inner tube I cut an apron to fit around the pump and over the edge of the sink and thus protect the woodwork under the pump and at the sink's edge. The same idea might be used back of faucets where protection is desired."

Sandwich Cream Toast—Well browned whole wheat bread toast, spread thickly with butter and add a generous layer of grated cheese. Place three or four of these in a cereal bowl in sandwich form, one on top of the other, with the buttered side up. When

ready to serve, pour over this a cup of hot milk.

When a tablecloth is past its proper use it is still available for many purposes. The whole parts make excellent bread cloths and one or more tray cloths or napkins suitable for lunches, picnics, or for use particularly during the fruit season when the best napkins often receive peach and other fruit stains which are so difficult to remove. The small pieces make the best silver polishers, as they are so soft that they will not scratch the finest silver.

Fruit Medley with Cereal—Mince some figs, oranges, bananas and dates, mixing well together. Put a little prepared cereal in a bowl, then a layer of the fruit mixture; sprinkle a little more cereal on this and add five spoons of fruit dropped separately, one in the center and four evenly distanced around the outside. Serve with cream.

In stamping very large pieces for embroidering, such as bedspreads, draperies or large table covers, it is convenient to put extra leaves into the dining table, cover well with newspapers to save the table, and then proceed. This saves more stopping than if done on the floor, thereby eliminating backaches.

Vegetable Roast—Put through a food grinder enough walnuts to make one cup when ground. Add four cups of bread crumbs, one grated onion, salt to taste, one hard-boiled egg, one raw egg well beaten, and enough milk to moisten the mixture. Mix the ingredients well, turn into a well buttered mold and bake in a moderate oven for about one hour. Serve with brown sauce.

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